

ABSTRACT

A method and system for producing a casingless sausage product. An emulsion, such as a meat emulsion, is heated by a first heating element, such as conductive element, such as a heat exchanger or a direct heating element, from a first temperature to an initial heating temperature. The initial heating forms a warm emulsion. After the first heating stage, the warmed emulsion is heated again during a second stage with a second heating element from the initial heating temperature to a higher, 5 second heating temperature. Other numbers of heating elements can be utilized as necessary. The second heating element can be a rapid heating element, such as a microwave or radio frequency (RF). The second heating produces a casingless sausage. The casingless sausage is subsequently cooled or chilled to produce 10 the casingless sausage product. The product can be cut to a length and packaged in a container or can.

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